

## ale

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **8.3**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4.5
Grain	Słód monachijski	2 kg (36.4%)	--- %	15
Grain	Słód karmelowy	0.5 kg (9.1%)	--- %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	4 %
Boil	Marynka	50 g	1 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	10 g	---